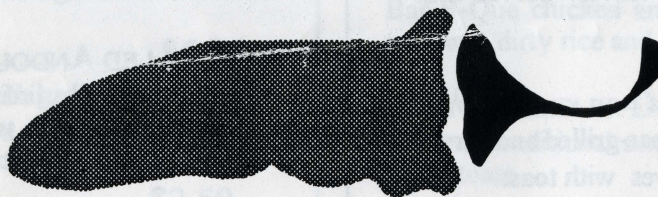


B'ham

THE RAGIN' CAJUN



Po-Boy & GUMBO SHOP

WILDWOOD CENTRE

APPETIZERS

SWEET PEPPER SHRIMP..... \$6.95
Fresh gulf shrimp sauteed in a tangy Cajun red wine sauce with green peppers served with white rice, garlic butter, and toast

CHICKEN FINGERS (GRILLED, FRIED, OR BAR-B-QUE).....\$5.95
Fresh marinated chicken fingers cooked the way you like them. Served on a bed of sweet Cajun corn with honey mustard and toast.

CAJUN HELLFIRE WINGS.....\$5.25
Whole marinated chicken wings deep fried and dipped in homemade hellfire sauce. Served with celery sticks and ranch or blue cheese dressing.

PANEED ANDOUILLE.....\$5.95
Smoked andouille sausage, pan sauteed with sweet onion rings and bay leaves. Served with white rice and mustard.

RIBEYE FINGERS.....\$6.95
Marinated ribeye strips char-grilled and served on a bed of jalapeno black eyes with toast.

CHILI CHEESE FRIES.....\$5.95
Golden fries topped with famous Ragin' Cajun Chili, cheddar, mozzarella, and jalapenos.

SALADS

GARDEN GREEN SALAD.....\$2.95
Fresh lettuce, tomatoes and cucumbers with your choice of dressing

TOMATO AND FETA SALAD.....\$4.25
Plump tomato wedges and peppers served with Romaine, topped with feta and balsamic vinaigrette dressing

LOUISIANA GRILL SALAD.....\$7.95
Romaine with tomatoes, cucumbers, onions and dressing with your choice of char-grilled shrimp or chicken

THE BAYOU CLASSIC SALAD.....\$8.95
Marinated, grilled shrimp and chicken, romaine, tomatoes, cucumbers, peppers, onions, and cheddar and mozzarella cheeses. Fit for a king - or

Po-Boys

GRILLED OR FRIED CATFISH PO-BOY....\$7.45
Farm-raised catfish seasoned the Cajun way, cooked your way, dressed with lettuce, tomatoes, onion, and tartar

GRILLED OR FRIED SHRIMP PO-BOY.....\$7.45
Large gulf shrimp deep fried or char-grilled and dressed with cocktail sauce, lettuce and tomatoes

FRIED OYSTER PO-BOY.....\$6.95
Fresh gulf oysters fried golden brown, dressed with lettuce, tomatoes, and hint of lemon and Tobasco

THE RAGIN' CAJUN PO-BOY.....\$6.25
Pork roast somthered with garlic, peppers, onions, in a Cajun gravy topped with cheddar cheese adndressed with mayo, lettuce, tomatoes.

CHAR-GRILLED ANDOUILLE PO-BOY....\$6.45
Whole andouille link split and char-grilled to perfection, topped with cheddar cheese, and dressed with mayo, lettuce & tomatoes

CHICKEN PO-BOY (GRILLED OR FRIED)..\$6.15
Marinated chicken breat (grilled, fried, or Bar-B-Que) in cajun spices or fried chicken breast dressed with mayo, lettuce and tomatoes

LAFAYETTE STEAK AND CHEESE.....\$7.45
Grilled ribeye fingers topped with sauteed peppers and onions, mozzarella and cheddar

THE BAYOU BOY.....\$7.45
Bacon-wrapped shrimp, deep fried then topped with cheddar, mozza:ella, sauteed onions and peppers, dressed with cocktail, lettuce, tomatoes and onions

EXTRAS

CHEESE ADDED TO ANY PO-BOY..... .65
SAUTEED ONION AND PEPPERS..... .65

DRESSINGS

BALSAMIC VINAIGRETTE, CREOLE RANCH, LOW-FAT CREOLE RANCH, ITALIAN, BLEU-CHEESE, HONEY MUSTARD,

TRADITIONAL CAJUN DISHES

- SHRIMP ETOUFE**.....\$8.95
Classic Louisiana etoufee cooked with fresh gulf shrimp served over white rice with side salad and cheddar potatoes
- SHRIMP AND OKRA GUMBO**.....\$6.25
Fresh shrimp and okra in an authentic dark roux gumbo served over rice
- CHICKEN AND SAUSAGE GUMBO**.....\$5.75
Boneless chicken breast and smoked sausage in a dark roux gumbo served over rice
- CAJUN DIRTY RICE**.....\$6.95
This tasty Louisiana dish is served with a side salad, fried corn on the cob and garlic toast
- RED BEANS AND RICE**.....\$5.75
New Orleans style kidney beans simmered slow with smoked Louisiana sausage served over rice
- CAJUN CHILI**.....\$5.25
Spicey Louisiana chili with ground beef, kidney beans, onions, pepper and topped with cheddar
- LOUISIANA SAMPLERS**.....\$2.50
Choose either Etoufee, Red Beans, Gumbo, or Dirty Rice for a light bite

SIDE ORDERS

- CHEDDAR MASHED POTATOES**.....\$1.25
- FRIED CORN ON THE COB**.....\$1.25
- CAJUN FRENCH FRIES**.....\$1.25
- JALAPENO BLACK EYES**.....\$1.25
- COLD PASTA SALAD**.....\$1.25
- FOUR SLICES OF GARLIC BREAD**.....\$1.25
- FRESH GARDEN SALAD**.....\$1.25



PLATTERS

- CAJUN SURF-N-TURF**.....\$12.95
Grilled marinated ribeye topped with shrimp etoufee. Served with cheddar mashed potatoes, tomato and feta salad, fried corn on the cob and garlic toast
- CAJUN GRANDMA PLATTER**.....\$6.95
Smothered pork roast, served with dark brown gravy over white rice with jalapeno black eyes and garlic toast
- THE RAGIN' CAJUN PLATTER**.....\$9.95
Sampler of chicken and sausage gumbo, char-grilled lemon-pepper catfish, cheddar mashed potatoes with gravy, side salad and garlic toast
- BAR-B-QUE PLATTER**.....\$8.95
Bar-B-Que chicken and ribeye fingers, mashed potatoes, dirty rice and garlic toast
- LOUISIANA SAMPLER DUO**.....\$5.95
Any two traditional samplers, one side order, and garlic toast
- CHILDREN'S PLATTER**.....\$4.95
Choice of fried chicken fingers or fried shrimp served with cheddar potatoes & cheese bread



BY THE QUART

- ETOUFE**.....\$17.95
- SHRIMP & OKRA GUMBO**.....\$17.95
- CHICKEN & SAUSAGE GUMBO**.....\$15.95
- CAJUN CHILI**.....\$ 9.95
- RED BEANS & RICE**.....\$15.95
- SIDE ITEMS BY THE QUART**.....\$ 7.95

15 % GRATUITY WILL BE ADDED TO PARTIES
OF EIGHT OR MORE.

BEVERAGES

COKE, DIET COKE, SPRITE, MR. PIBB, LEMONADE.....	.95
SWEET & UNSWEETENED TEA.....	.95
COMMUNITY COFFEE.....	.95

DOMESTIC BEER

BUD, BUD LIGHT, ICEHOUSE, MILLER LITE, COORS LIGHT, RED DOG, BLACKENED VOODOO, ROLLONG ROCK, ABITA TURBO DOG, DIXIE.....	\$2.50
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IMPORTS

HEINEKEN & CORONA.....	\$3.00
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WINES



KENDALL-JACKSON CABERNET SAUVIGNON GLASS.....	\$4.25
BOTTLE.....	\$18.95

KENDALL-JACKSON CHARDONNAY GLASS.....	\$4.25
BOTTLE.....	\$18.95

M.G. VALLEJO WHITE ZINFANDEL GLASS.....	\$3.75
BOTTLE.....	\$13.95

PREPORTER TRAPPCHEN KABINETT RIESLING GLASS.....	\$4.25
BOTTLE.....	\$18.95

DESSERTS

BOURBON STREET PECAN PIE.....	\$2.75
CHOCOLATE MOUSSE PIE.....	\$2.75

I HOPE YOUR MEAL WILL BE ENJOYABLE.

THANKS, TERRY COMEAUX

HISTORY OF THE PO-BOY

EVER WONDER HOW THE PO-BOY CAME ABOUT? BENNIE AND CLOVIS MARTIN, NATIVES OF RACELAND, LOUISIANA, CREATED THE PO-BOY IN 1922 IN A SHOP ACROSS FROM THE FRENCH MARKET AT THE CORNER OF URSULINE & NORTH PETERS. WHEN THE BROTHERS FIRST ARRIVED IN NEW ORLEANS, THEY FOUND WORK AS STREET CAR CONDUCTORS AND BECAME LOYAL MEMBERS OF THE STREET CAR UNION, DIVISION 194. THEY WORKED AS CONDUCTORS FOR A WHILE, THEN OPENED THEIR RESTAURANT.

SHORTLY AFDTER INTRODUCING THEIR NEW SANDWICH, MADE WITH JOHN GENDUSA'S 32-INCH TUBE-LIKE FRENCH LOAF, THE STREET CAR UNION WENT ON STRIKE. THE STRIKE LASTED FOR MONTHS AND THE MARTIN'S VOWED TO FEED FREE OF CHARGE ANY STRKING WORKER WHO ENTERED THE PREMISES. WHEN A UNION MEMBER CAME AROUND, BENNIE WOULD YELL TO CLOVIS, "HERE COMES ANOTHER POOR BOY!"

POOR BOY IN NEW ORLEANS VERNACULAR TRANSLATED TO "PO-BOY" DESPITE THE EFFORTS OF THE MARYTIN BROTHERS. MR. BENNIE AND CLOVIS AS THEY WERE CALLED BY THEIR CUSTOMERS, WERE QUITE EMPHATIC ABOUT DUBBING THEIR CREATION THE "POOR BOY" AND PROCLAIMED THEMSELVES "ORIGINATORS OF THE POOR-BOY SANDWICHES." WE AT THE RAGIN' CAJUN PROUDLY CARRY ON THEIR TRADITION.

**EVERYTHING AT THE RAGIN' CAJUN IS
MADE FORM SCRATCH AND COOKED DAILY.**

YOUR PATIENCE IS APPRECIATED.

